Petri Dish Agar Recipe

Materials:

- *Agar Powder*
- *Distilled Water*
- *Flask or Beaker*
- *Glass Stir Rod*
- *Lab Thermometer*
- *Sterile Petri Dishes (plastic or glass)**
- *Heat Resistant Hand Protection*

** Note: keep sterile petri dishes closed until ready to pour the agar into them*

Agar +	*Distilled Water* =	*Yield*
23g	*1000ml*	*50 Plates*
11.5g	*500ml*	*25 Plates*
9.2g	*400ml*	*20 Plates*
4.6g	*200ml*	*10 Plates*

Procedure:

1. *Measure agar and distilled water into clean flask or beaker.*
2. *Flame sterilize a clean glass stir rod to stir the medium as it melts*
3. *While wearing heat resistant hand protection, hold the flask or beaker over the flame. Swish or stir the mixture constantly while heating.*
4. *Boil the mixture for 1 minute. Remove from heat.*
5. *Place a sterile lab thermometer in the mixture and monitor the temperature until it falls to approximately 45-50° C or if lab thermometer is not available, cover an let stand for a few minutes.*
6. *Pour enough melted agar into each sterile petri dish to cover the bottom - about 1/8" to 1/4" deep. Replace the lid immediately.*
7. *Place agar plates on a counter top to cool and set. Agar medium will set like stiff gelatin at room temperature.*
8. *Once cool - the agar medium is ready for storage or use.*

Storage:

Stack agar plates upside down in the refrigerator. Do Not Freeze! The purpose of placing the plates upside down is to prevent condensation from dripping down onto the agar surface which could then facilitate movement of organisms between colonies.

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